

Kolsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **40 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.6 kg (88.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 1000 ml | Fermentum Mobile |